

What is claimed is:

- sub A1 >
1. ~~A process for preparing a dough or a baked product prepared from the dough, comprising adding to the dough an anti-staling amylase and a phospholipase.~~
 2. The process of claim 1 wherein the anti-staling amylase has optimum activity
5 in bread at 70-90°C.
 3. ~~The process of claim 1 wherein the anti-staling amylase is an endo-amylase from *Bacillus*.~~
 4. ~~The process of claim 1 wherein the anti-staling amylase is a maltogenic alpha-amylase.~~
 - 10 ~~3~~ 5. The process of claim 1 wherein the phospholipase has a temperature optimum of 30-70°C.
 - ~~4~~ 6. The process of claim 1 wherein the phospholipase is of fungal origin.
 - ~~5~~ 7. The process of claim 1 which further comprises incorporating a phospholipid into the dough.
 - 15 ~~6~~ 8. The process of claim 1 which does not comprise addition of fat.
 - ~~7~~ 9. The process of claim 1 which does not comprise addition of lysophospholipid.
 - ~~8~~ 10. The process of claim 1 which does not comprise addition of emulsifiers other than the phospholipid.
 - ~~9~~ 11. The process of claim 1 wherein the dough consists essentially of flour, water,
20 yeast, salt and sugar.

sub A2 > 12. ~~A dough which comprises an anti-staling amylase and a phospholipase.~~

